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PATENT**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings of the claims in the application:

1. (Previously Presented) A method for preparing a puree preparation from *Carica papaya* fruits, comprising:

cooking the *Carica papaya* fruits in an aqueous medium for at least 30 minutes at normal pressure, wherein the volume of the aqueous medium is at least twice of the water content of the fruits;

cooling the cooked *Carica papaya* fruits for a period of at least 30 minutes in an oxygen-containing atmosphere; and

optionally homogenizing the cooled *Carica papaya* fruits by at least one of crushing, mixing and straining the mixture.

2. (Previously Presented) The method according to claim 1, wherein the cooking is carried out for at least 2 hours.

3. (Previously Presented) The method according to claim 1, wherein the cooling the cooked *Carica papaya* fruits takes place for at least 5 hours.

4. (Previously Presented) The method according to claim 1, wherein homogenizing further comprises adding citric acid to the cooled *Carica papaya* fruits in an amount that leads to a pH of the puree ranging from 3.5 to 5.0.

5. (Previously Presented) A The method according to claim 1, wherein the *Carica papaya* fruits are peeled and stoned prior to cooking.

6. (Previously Presented) The method according to claim 1, wherein the obtained puree is pasteurized.

7. (Previously Presented) The method according to claim 1, wherein the *Carica papaya* fruits are half-ripe to ripe.

070013.0200
PATENT

8. (Previously Presented) A method for treating digestive disorders comprising administering a puree preparation prepared from *Carica papaya* fruits by the method according to claim 1 in a prophylactically or therapeutically effective amount.
9. (Previously Presented) The method according to claim 8, wherein said digestive disorders are selected from the group consisting of chronic constipation, fluctuations and irritable colon syndrome, and any combination thereof.
10. (Previously Presented) A method for strengthening immune system comprising administering puree preparation prepared from *Carica papaya* fruits by the method according to claim 1 in a prophylactically or therapeutically effective amount.
11. (Previously Presented) A method for accelerating wound healing comprising administering a puree preparation prepared from *Carica papaya* fruits by the method according to claim 1 in a prophylactically or therapeutically effective amount wherein the wound is caused by *ulcus cruris*.
12. (Previously Presented) A method for reducing the insulin requirement in diabetics, comprising administering a puree preparation prepared from *Carica papaya* fruits by the method according to claim 1 in a prophylactically or therapeutically effective amount.
13. (Currently Amended) A method for ~~reducing the insulin requirement in diabetics~~ increasing vitality, comprising administering a puree preparation prepared from *Carica papaya* fruits by the method according to claim 1 in a prophylactically or therapeutically effective amount.
14. (Previously Presented) A method for improving the condition of patients suffering from Parkinson's disease, comprising administering a puree preparation prepared from *Carica papaya* fruits by the method according to claim 1 in a prophylactically or therapeutically effective amount.
15. (Previously Presented) A puree preparation prepared from *Carica papaya* fruits by the method according to claim 1.
16. (Previously Presented) The puree preparation according to claim 15, characterized in that it has a water content in the range of 9 to 90%.
17. (Previously Presented) The puree preparation according to claim 15, characterized in that it has a sugar content in the range of 5 to 40%.

070013.0200
PATENT

18. (Previously Presented) The method of claim 1, wherein the *Carica papaya* fruits is either crushed or in sieved form.
19. (Previously Presented) The puree preparation according to claim 15, characterized in that it has a water content in the range of 70 to 80%.
20. (Previously Presented) The puree preparation according to claim 15, characterized in that it has a sugar content in the range of about 12 to 26%.